

Figure 1A



Figure 1B

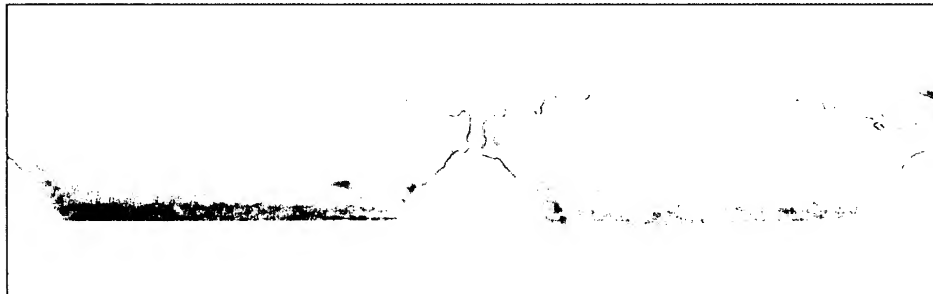


Figure 2A



Figure 2B

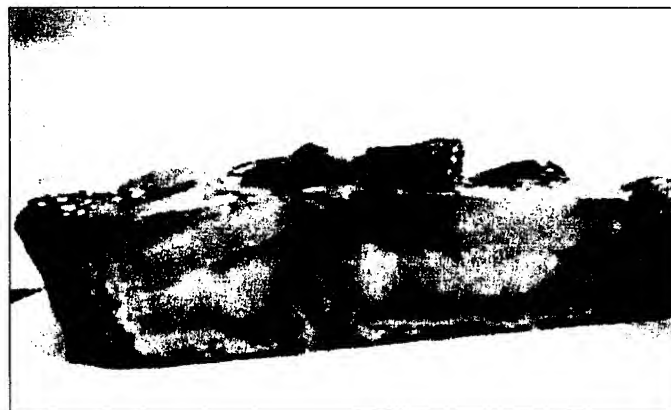
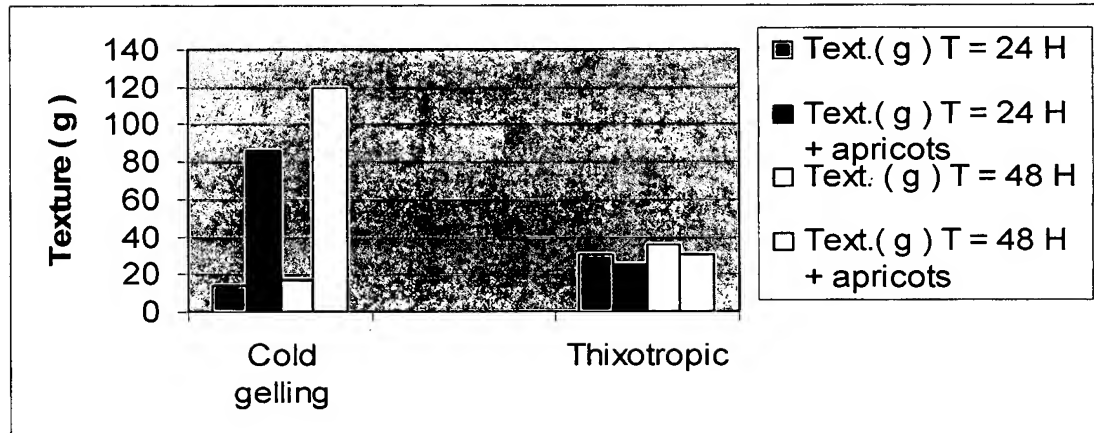


Figure 2C

Figure 4



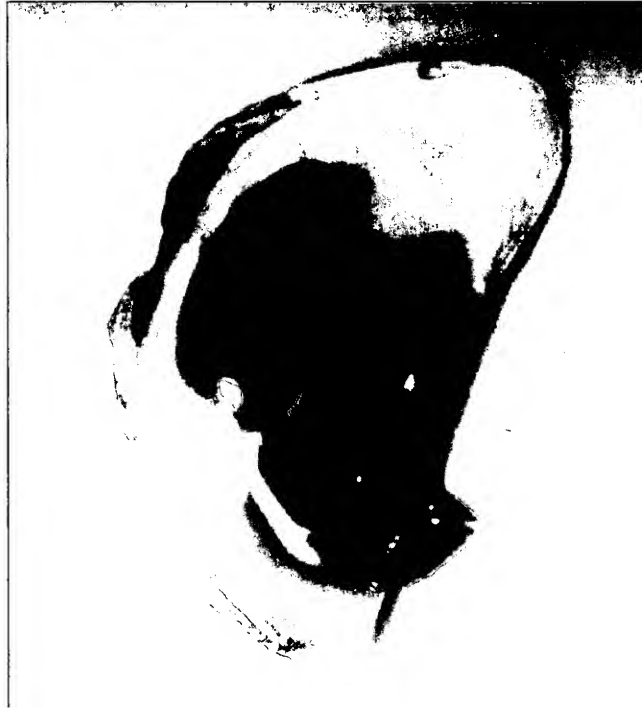


Figure 1A



Figure 1B

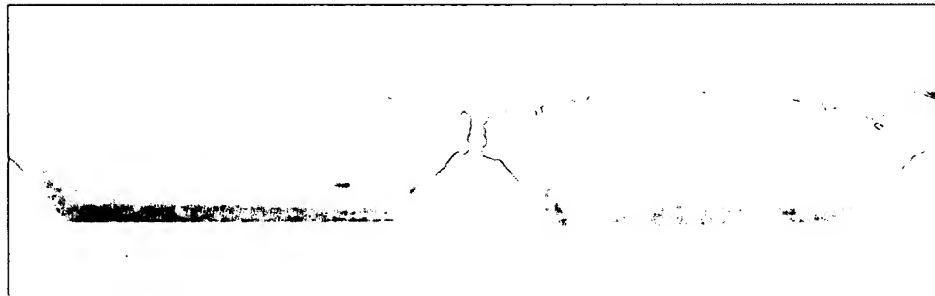


Figure 2A

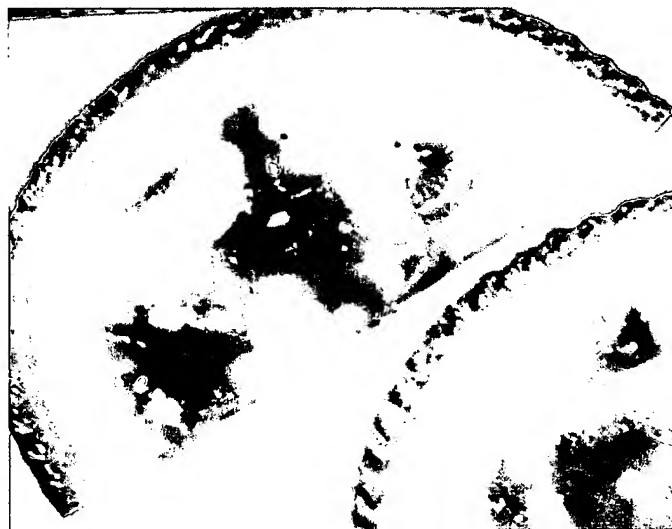


Figure 2B

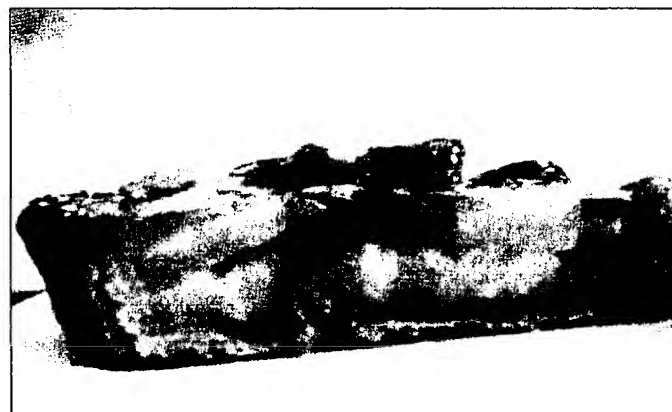
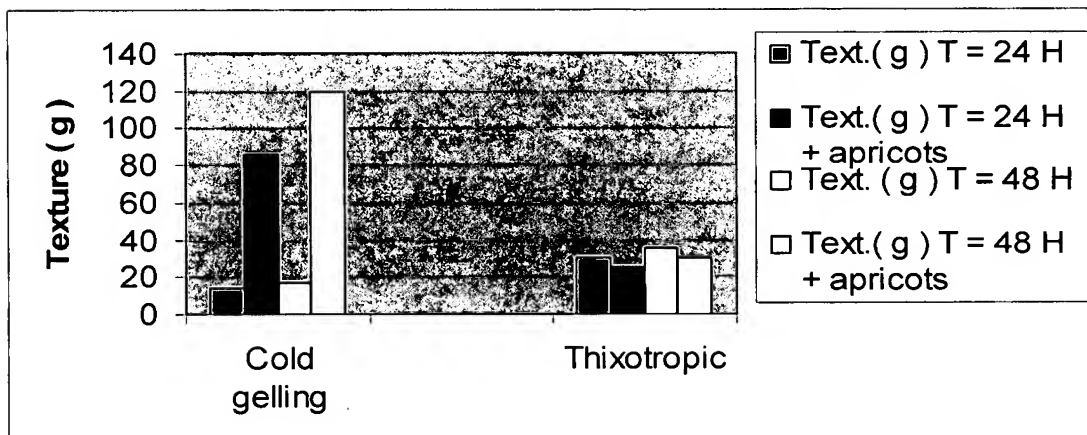


Figure 2C

Figure 4



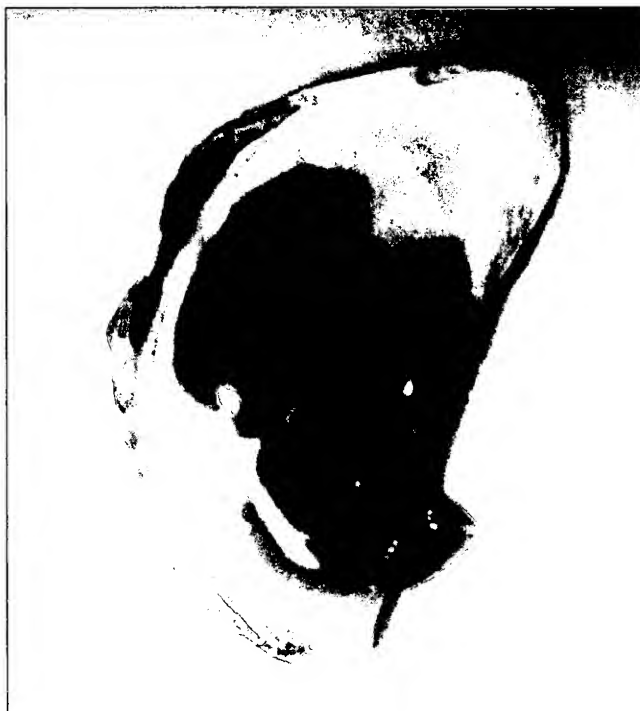


Figure 1A



Figure 1B

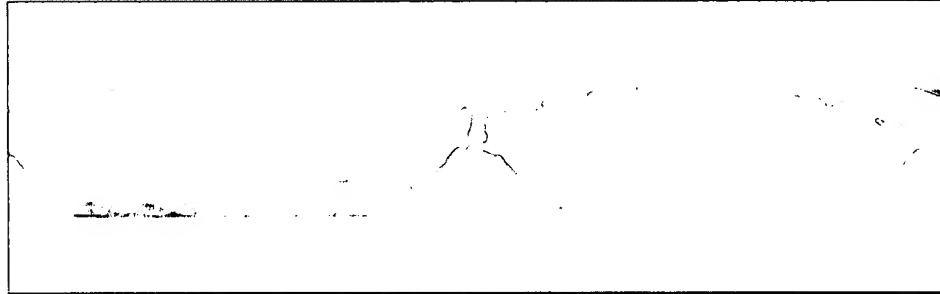


Figure 2A

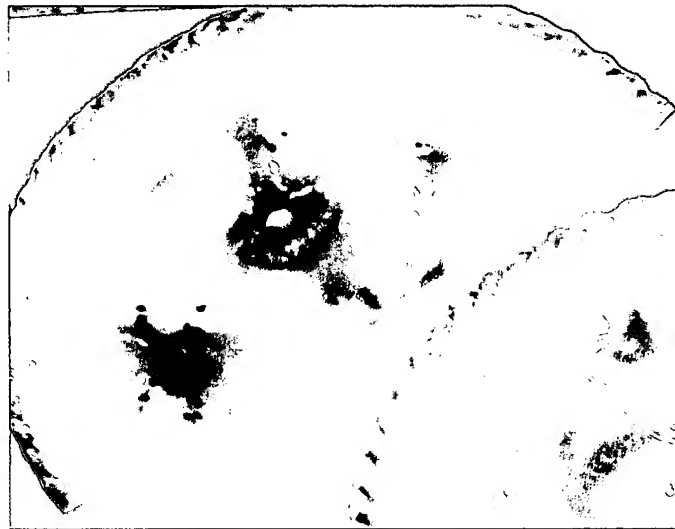
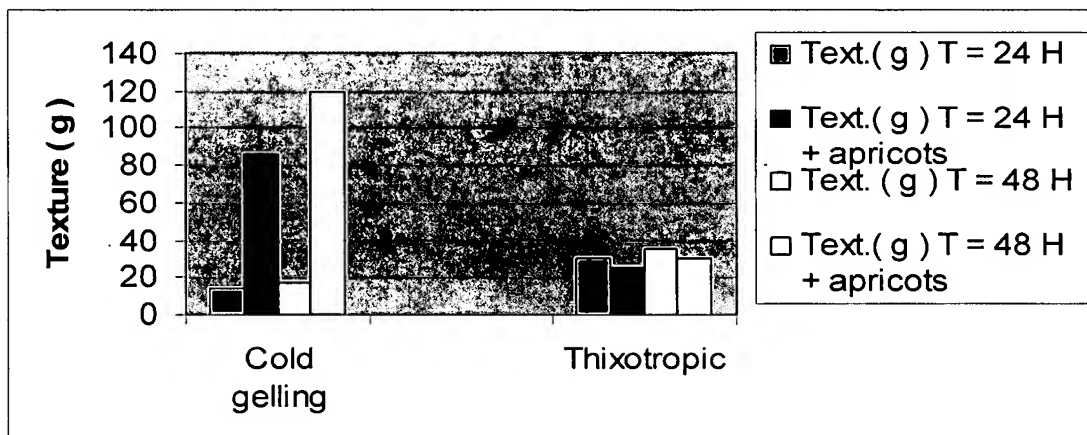


Figure 2B



Figure 2C

Figure 4



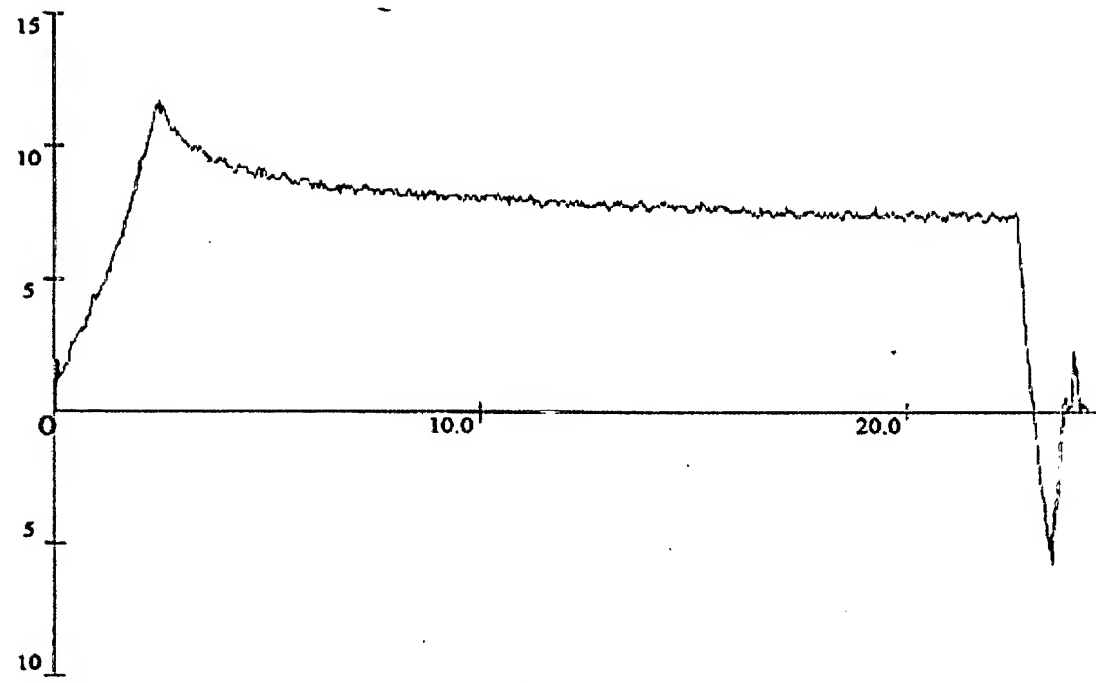


Figure 3A: Max. peak = 11.8 g

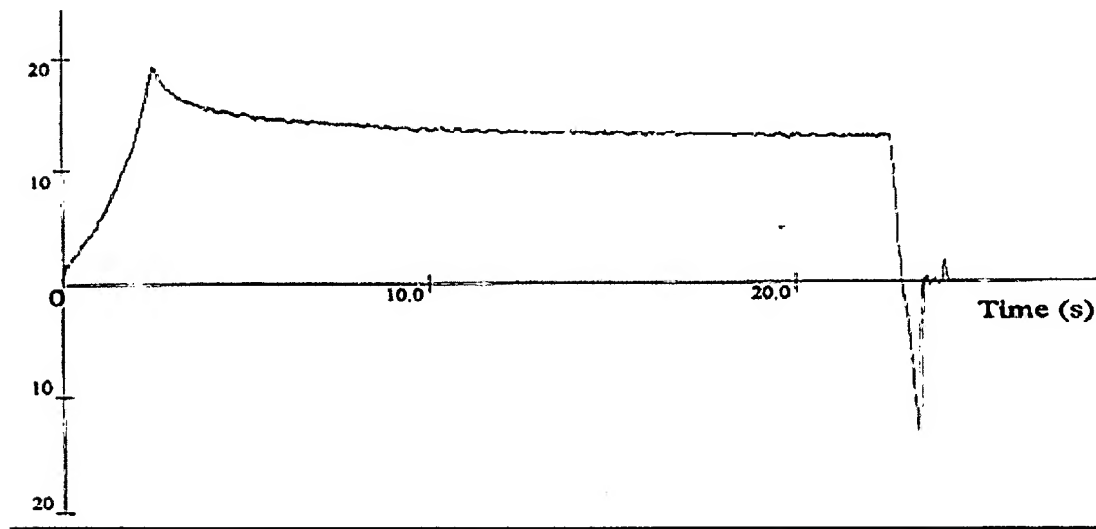


Figure 3B: Max. peak = 19.4 g

COLD GELLING PASTRY GLAZE BASED ON PECTIN
Chevalier et al.
Appl. No.: 10/589,154 Atty Docket: VANM199.010APC
REPLACEMENT SHEET

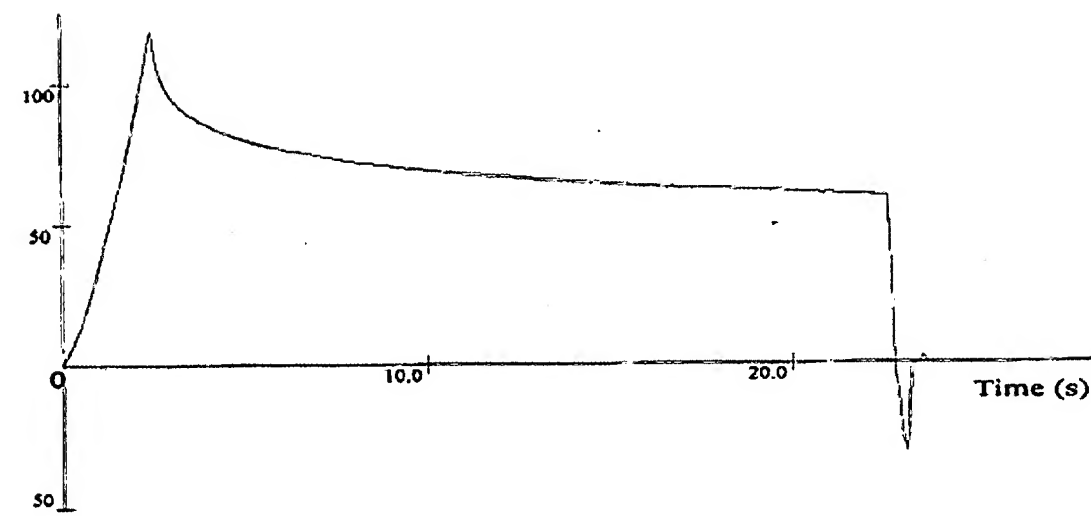


Figure 3C: Max. peak = 118.4 g

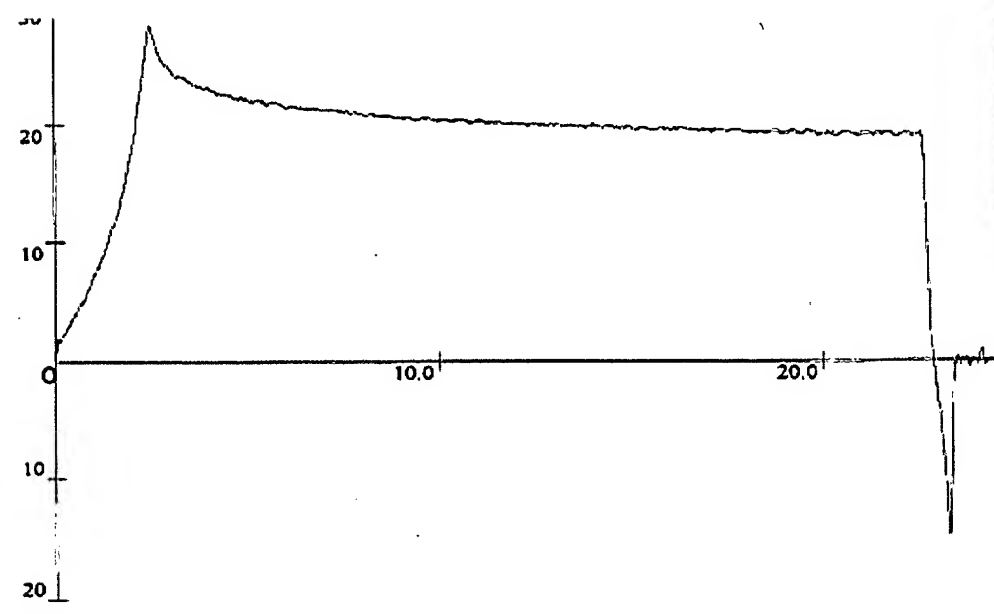


Figure 3D: Max. peak = 28.4 g

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REPLACEMENT SHEET

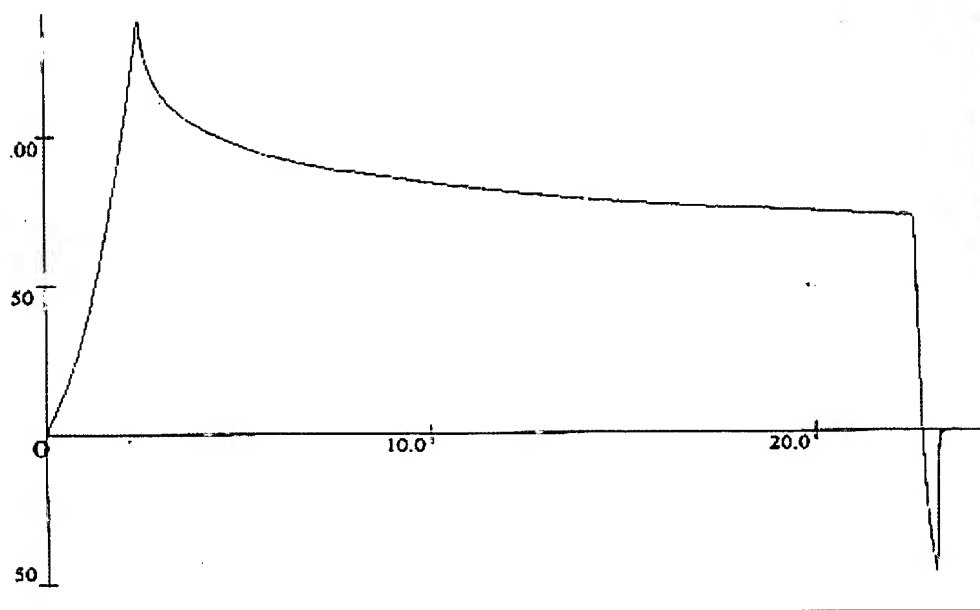


Figure 3E: Max. peak = 139.2 g